

## 73511: CHICKEN AND BROCCOLI CASSEROLE

Portion: 1 Entree	\$1.78	12 Portions	\$21.34	24 Portions	\$42.68	36 Portions	\$64.02	48 Portions	\$85.36
MACARONI ELBOW, dry		1 LB 13 OZ	\$1.64	3 LB 10 OZ	\$3.29	5 LB 7 OZ	\$4.93	7 LB 4 OZ	\$6.58
WATER		1 GAL	\$0.00	2 GAL	\$0.00	3 GAL	\$0.00	4 GAL	\$0.00
BECHAMEL SAUCE R 70044		1/2 1 Gallon PORTIONS	\$3.22	1 1 Gallon PORTIONS	\$6.45	1 1/2 1 Gallon PORTIONS	\$9.67	2 1 Gallon PORTIONS	\$12.90
MUSTARD DRY		1 1/2 TSP	\$0.11	1 TBS	\$0.21	1 TBS 1 1/2 TSP	\$0.32	2 TBS	\$0.43
PEPPER WHITE GROUND		1 1/2 TSP	\$0.16	1 TBS	\$0.33	1 TBS 1 1/2 TSP	\$0.49	2 TBS	\$0.66
CHEDDAR, feather shred		1 LB	\$2.40	2 LB	\$4.79	3 LB	\$7.19	4 LB	\$9.59
CHICKEN ROASTED, diced 1/2" R 71986		9 1/3 3 oz PORTIONS	\$5.00	18 2/3 3 oz PORTIONS	\$9.99	28 3 oz PORTIONS	\$14.99	37 1/3 3 oz PORTIONS	\$19.98
BROCCOLI FLORETS, blanched		1 LB 12 OZ	\$3.34	3 LB 8 OZ	\$6.67	5 LB 4 OZ	\$10.01	7 LB	\$13.35
TOPPING CHEDDAR HERB BREAD CRUMBS R 72874		32 1 TBS PORTIONS	\$1.27	64 1 TBS PORTIONS	\$2.54	96 1 TBS PORTIONS	\$3.81	128 1 TBS PORTIONS	\$5.08
SIDE DISH- COSTING ONLY		12 EACHES	\$4.20	24 EACHES	\$8.40	36 EACHES	\$12.60	48 EACHES	\$16.80

- Methods:
1. Cook pasta according to manufacture's directions using listed water. CCP- Cool quickly (per HACCP) to 40°F or below for use within 24 hours
  2. Combine cooked macaroni with béchamel sauce, dry mustard, pepper, cheddar cheese, cooked diced chicken and blanched broccoli.
  3. Scale approximately 12 1/2 lb mixture into each treated 2" hotel pan, evenly distribute each pan with 2 cups herb cheddar crumbs across top of pan. Place in a preheated 325 degrees F. convection (375 degrees F. standard) oven.
  4. Bake uncovered approximately 25 to 35 minutes until edges begin to bubble and CCP- Minimum internal temperature is 165 degrees F. (for 15 seconds) CCP- Hold hot at 140 degrees F. or above for service

Shelf Life: If leftover, do not reuse

Per Hotel Pan - 12 Portions Each Portion weighs approximately 14 oz

2 lbs macaroni pasta, cooked  
 1/2 gallon Béchamel sauce  
 1/2 TB dry Mustard,  
 1/2 TB white pepper  
 1 lbs shredded Cheddar  
 1lb 12 oz Chicken, cooked, diced 1/2"  
 1lb 12 oz Broccoli, blanched

**Allergens (including sub recipes): Milk,Wheat,Gluten,Soybean**

Vegan Type: Non Vegan

2 cups Cheddar Crumbs

Note: For 15 portions: Cut 3x5, each portion weighs approximately 9.78 oz

## Sub Recipe 70044: SAUCE BECHAMEL- gallon

Portion: 1 Gallon	\$6.45	0.5 Portions	\$3.22	1 Portions	\$6.45	1.5 Portions	\$9.67	2 Portions	\$12.90
BUTTER		4 OZ	\$0.56	8 OZ	\$1.11	12 OZ	\$1.67	1 LB	\$2.22
FLOUR		4 OZ	\$0.08	8 OZ	\$0.16	12 OZ	\$0.25	1 LB	\$0.33
WHOLE MILK		2 QRT	\$2.57	1 GAL	\$5.13	1 GAL 2 QRT	\$7.70	2 GAL	\$10.26
KOSHER SALT		1 TBS	\$0.02	2 TBS	\$0.04	3 TBS	\$0.07	4 TBS	\$0.09

- Methods:
1. Heat butter over med-low heat
  2. Whisk in flour and cook through, approx 6 minutes
  3. With a wire whisk, slowly whisk in milk until smooth, add salt
  4. Simmer 5 minutes, CCP- Minimum internal temperature is 165°F (for 15 seconds)
  5. CCP- Hold hot at 140°F or above for service or cool quickly (per HACCP) to 40°F

Shelf Life: Use within 48 hours. CCP- Reheat quickly (per HACCP) to 165°F (for 15 seconds)

## Sub Recipe 71986: CHICKEN ROASTED 3 oz random BASE

Portion: 3 oz	\$0.54	9.3 Portions \$5.00	19 Portions \$9.99	28 Portions \$14.99	37 Portions \$19.99
BALSAMIC VINEGAR		1 1/8 TSP \$0.03	2 1/3 TSP \$0.07	1 TBS 1/2 TSP \$0.10	1 TBS 1 5/8 TSP \$0.13
GARLIC , fresh, chopped		3/8 TSP \$0.01	3/4 TSP \$0.03	1 1/8 TSP \$0.04	1 1/2 TSP \$0.06
SALT		1/4 TSP \$0.00	3/8 TSP \$0.00	5/8 TSP \$0.00	3/4 TSP \$0.00
BLACK PEPPER table grind		1/8 TSP \$0.01	1/4 TSP \$0.01	1/4 TSP \$0.02	3/8 TSP \$0.02
OIL OLIVE VEG BLEND		6 TBS 2/3 TSP \$0.19	12 TBS 1 1/3 TSP \$0.38	1 CUP 2 2/3 TBS \$0.57	1 CUP 8 7/8 TBS \$0.76
CHICKEN BREAST RANDOM		2 LB 5 1/3 OZ \$4.75	4 LB 10 5/8 OZ \$9.50	6 LB 16 OZ \$14.26	9 LB 5 1/4 OZ \$19.01

- Methods:
1. Combine together all ingredients except chicken, mix well
  2. Coat chicken breast with marinade
  3. CCP- Cover and refrigerate at 40°F or below for 1-2 hours, discard excess marinade
  4. Place chicken on coated sheet pan. Roast in 325°F oven until CCP-minimum internal temperature reaches 165°F (for 15 seconds)
  5. CCP- Hold hot at 140°F or above for service or cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 48 hours. CCP- Reheat quickly (per HACCP) to 165°F (for 15 seconds)

**Allergens (including sub recipes):**

Vegan Type: Non Vegan

## Sub Recipe 72874: TOPPING BREAD CRUMBS PANKO CHEDDAR HERB

Portion: 1 TBS	\$0.04	32 Portions \$1.27	64 Portions \$2.54	96 Portions \$3.81	128 Portions \$5.09
PANKO BREAD CRUMBS, Japanese		5 OZ \$0.39	10 OZ \$0.78	15 OZ \$1.17	1 LB 4 OZ \$1.56
CHEDDAR, feather shred		4 OZ \$0.60	8 OZ \$1.20	12 OZ \$1.80	1 LB \$2.40
ITALIAN PARSLEY, fresh chopped		1 1/3 TSP \$0.05	2 2/3 TSP \$0.10	1 TBS 1 TSP \$0.15	1 TBS 2 3/8 TSP \$0.19
OREGANO, fresh, chopped		1 1/3 TSP \$0.06	2 2/3 TSP \$0.11	1 TBS 1 TSP \$0.17	1 TBS 2 3/8 TSP \$0.23
THYME, fresh chopped		1 1/3 TSP \$0.03	2 2/3 TSP \$0.06	1 TBS 1 TSP \$0.10	1 TBS 2 3/8 TSP \$0.13
KOSHER SALT		1/3 TSP \$0.00	2/3 TSP \$0.00	1 TSP \$0.01	1 1/3 TSP \$0.01
BLACK PEPPER table grind		1/3 TSP \$0.02	2/3 TSP \$0.04	1 TSP \$0.06	1 1/3 TSP \$0.08
MARGARINE		1 2/3 OZ \$0.08	3 1/3 OZ \$0.17	5 OZ \$0.25	6 2/3 OZ \$0.33
GARLIC, fresh chopped		1 TSP \$0.04	2 TSP \$0.08	1 TBS \$0.12	1 TBS 1 TSP \$0.15

- Methods:
1. Combine bread crumbs and cheddar, mix well
  2. Stir in parsley, oregano, thyme, salt and pepper
  3. Heat margarine in sauté pan, add garlic and sweat
  4. Add to bread crumb mixture, mix until well-moistened
  5. Hold in airtight container, CCP- Hold refrigerated at 40°F or below for use

Shelf Life: If left over, do not reuse.

**Allergens (including sub recipes): Milk,Wheat,Soybean,Gluten**

Vegan Type: Lacto/Ovo